Avenue Grill Cheese Plate

Chef Andrew Lubatty, Avenue Grill, Denver

Serves 6

3/4 lb. each: Haystack Chevre Haystack Butter Cup James' Ranch Leyden with Cumin Seeds or Mouco Colorouge

½ lb. Organic Greens Toasted Walnuts, see recipe Pineapple Moustarda, see recipe Balsamic Vinaigrette, see recipe 24 sourdough toast slices, buttered

Toss greens with some balsamic vinaigrette to coat, arrange in center of platter, sprinkle walnuts over greens and plate, place cheeses on plate, garnish with moustarda and toast points.

Note: recipes makes extra balsamic, moustarda and nuts that can be used at a later time or recipes can be cut in half.

Pineapple Moustarda

1 cup Sugar ½ cup Water 1 Golden pineapple, peeled, cored and diced ½" ½ cup White wine vinegar 2 tbsp. Dry mustard 1/4 cup Dijon mustard

Combine sugar and water until syrupy and thickened, add pineapple and simmer 5 minutes, remove to bowl with slotted spoon. Add vinegar and mustards to syrup and simmer until thickened again, pour over fruit and let sit in refrigerator for 24 hours.

Candied Walnuts

1 lb. Walnut pieces 2 tbsp. Sugar 1 tbsp. Salt 1 tsp. Cayenne ½ tsp. Garlic and Onion powder

2 tbsp. Butter, melted.

Toss to combine and spread out on cookie sheet bake at 325 degrees until toasted

Balsamic Vinaigrette

1 tbsp. Shallots, minced 1 tsp. Garlic, minced 2 tbsp. Dijon mustard 1 tsp. Sugar 1/4 cup Balsamic vinegar

1 cup oil (½ cup extra virgin/1/2 cup vegetable or canola)

1 tsp. cilantro chopped 1 tsp. parsley chopped ½ tsp. dried oregano ¼ tsp salt ¼ tsp. black pepper

Place first five ingredients in blender and puree at low speed, add oil in thin stream, mixture should get thick. Pour into container; add herbs and spices, thin with water if too thick.